



Apricot Crunch

Ingredients

250ml water
250g dried apricots, diced
200g plain flour
½ tsp bicarbonate of soda
200g unsalted butter
200g soft light brown sugar
150g porridge oats

Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Line a 9 x 9 inch or 23 x 23 cm square cake tin with parchment paper.
- Place the water and chopped apricots in a pan and simmer for 10 minutes until thick. Set aside to cool.
- Put the flour, bicarbonate of soda, butter and sugar into a large bowl. Rub the butter into the dry ingredients.
- Add the porridge oats and rub in again until the mixture starts to clump slightly.
- Take two thirds of the mixture and put this into the tin and press down with a small spatula until it is level.
- Add the cooled apricot mixture and level.
- Finally sprinkle on the remaining oat mixture, press down lightly then bake in the oven for 35-40 minutes.
- Leave to cool in the tin before cutting into squares.